

What is claimed is:

1. A smoker oven comprising:

a housing having an internal cavity having a top portion, a mid-portion, and a lower portion;

a support frame having at least one generally horizontal support surface adapted for supporting a support rack, the support frame being supported in a manner that allows rotation of the support frame in the housing;

a heater for providing heat to the lower portion; and

a support rack having a planar support surface and a plurality of angled support surfaces, the angled support surfaces being adapted for supporting the food product in sheet form at an angle to the horizontal support surface, so that on rotation of the horizontal support surface with the support rack, the food product causes agitation and distribution of an amount of air in the internal cavity and distribute heat from the heater to minimize hot spots within the internal cavity while preventing accumulation of fluids from the food products.

2. A smoker oven according to claim 1 wherein the angle support surface is generally sinusoidal.

3. A smoker oven according to claim 1 and further comprising a frame motor mounted over the top portion of the housing, the frame motor being connected to the support frame to

rotate the support frame.

4. A smoker oven according to claim 1 and further comprising a smoke source, the smoke source being positioned within the lower portion of the housing.
5. A smoker oven according to claim 1 and further comprising an exhaust fan, the exhaust fan being positioned over the top portion of the housing and drawing air from the internal cavity of the smoker oven.
6. A smoker oven according to claim 6 and further comprising a smoke source that is positioned immediately above the heater.
7. A smoker oven for processing a food product in sheet form, the smoker oven using air to transmit heat to the food product, the smoker oven comprising:
 - a housing having an internal cavity having a top portion, a mid-portion, and a lower portion;
 - a support frame, the support frame being rotatably supported within the internal cavity and having at least one generally horizontal support surface;
 - a heater for providing heat to the lower portion;
 - a support rack having a planar support surface and a plurality of angle support surfaces, the angle support

surfaces being adapted for supporting the food product in sheet form at an angle to the planar surface, so that upon rotation of the support frame the support rack rotates the food product causes agitation and distribution of an amount of air in the internal cavity and distribute heat from the heater to minimize hot spots within the internal cavity while preventing accumulation of fluids from the food products.

8. A smoker oven according to claim 7 wherein said support frame is removably suspended from the top portion.
9. A smoker oven according to claim 8 and further comprising a frame motor mounted over the top portion of the housing, the frame motor being connected to the support frame to rotate the support frame.
10. A smoker oven according to claim 7 and further comprising a smoke source supported within the housing.
11. A smoker oven according to claim 7 and further comprising a smoke source, the smoke source being positioned above the heater and below the support frame.
12. A method for processing a food product in sheet form, the method comprising:

providing a smoker oven comprising:

- a housing having an internal cavity having a top portion, a mid-portion, and a lower portion;
- a support frame, the support frame being rotatably supported within said internal cavity and having at least one generally horizontal support surface;
- a support rack having a planar support surface and a plurality of angle support surfaces, the angle support surfaces being adapted for supporting the food product in sheet form at an angle to the planar surface; and
- a heater for providing heat to the lower portion;

placing the food product in sheet form on the support rack at an angle to the planar surface;

heating an amount of air the lower portion with the use of the heater;

rotating the support frame to move the food product in sheet form at an angle to the direction of rotation, so that upon rotation of the support frame the support rack rotates the food product causes agitation and distribution of an amount of air in the internal cavity and distribute heat from the heater to minimize hot spots within the internal cavity while preventing accumulation of fluids from the food products.

13.A method according to claim 12 and further comprising

placing a smoke source over the heater, so that a convection current created below the smoke source to at least partially carry an amount of smoke from the smoke source up towards the support rack.

14. A method according to claim 13 and further comprising urging the amount of smoke from the smoke source to by rotating the support frame to cause the food product in sheet form to push the air and amount of smoke in the internal cavity to flow upwards.
15. A method according to claim 14 and further comprising creating a flow of air and smoke by pushing the amount of smoke and air by rotating the food product in sheet form at an angle to a direction of movement of the food product in sheet form.